GIGA X9 Professional

Technical overview

JURA standards	
Variable brewing unit, from 5 g to 16 g	■
Intelligent Pre-Brew Aroma System (I.P.B.A.S.)©	■
Intelligent preheating	■
Active bean monitoring	■
Energy Save Mode (E.S.M.) ©	2 levels
High-performance pump, 15 bar	3
Thermoblock heating system	3
Parallel fluid systems	2
CLARIS filter cartridge *	CLARIS Pro Blue
Monitored drip tray	■
Maintenance status display	■
Integrated rinsing, cleaning and descaling programme	■
Adjustable water hardness	■
JURA hygiene: TÜV-certified	■
Swiss made	■

Specific benefits	
Latte macchiato at the touch of a button	2
Caffè latte at the touch of a button	2
Cappuccino at the touch of a button	2
Pot of espresso-quality coffee	■
No. of individually programmable specialities	20
Professional barista steam lance	■
Milk or milk foam preparation selectable via electrically controlled air intake	■
JURA fine foam technology	■
Electrically adjustable ceramic disc grinders (5 levels)	2
Power hot water system (3 temperature levels) approx. 0.5 l/min.	
Powder recognition for second, ground coffee	■
Indicator light for bean container	■
A la carte bean selection	■
TÜV certificate for user-friendly user manual	■

Settings and programming options	
Programmable amount of water	■
Amount of water can be adjusted for each preparation	■
Programmable coffee strength	5 levels
Coffee strength can be adjusted for each preparation	■
Programmable brewing temperature	3 levels
Programmable amount of milk	■
Programmable hot water temperature	3 levels
Rotary Switch for intuitive navigation	■
Programmable preparation buttons	8
Switch-on and switch-off times can be specified for each day of the week	■
Resettable day counter	■

Design and materials	
Alu Frame Design© 3 mm aluminium front	■
TFT colour display	■
Venti Ports	■
Height-adjustable dual spout (milk/coffee)	70 – 159 mm
Width-adjustable dual spout	20 – 50 mm
Height-adjustable hotwater spout	69 – 165 mm
Amber cup illumination	■
White cup illumination	■
Sound design	■

Accessories	
Cup warmer	optional
Compressor Cooler Pro	optional
Accounting system	optional
Coffee grounds disposal set	optional
Drip drain set	optional
Coffee to Go equipment	optional
MDB interface unit	optional

In figures	
Water tank capacity 5 l *	5 l
Coffee grounds container (servings)	approx. 40
Bean containers with aroma preservation cover	2 x 650 g
Cable length	approx. 1.1 m
Voltage	220 – 240 V AC/10 A
Power	2300 W
Weight	22 kg
Dimensions (W x H x D)	37 x 56.5 x 49.7 cm
Checks	CE
Article number	13600
EAN-Code	7610917136001

* Mains water plumbed version also available (GIGA X9c)

Certified hygiene

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Professional barista steam lance

2 professional ceramic
disc grinders

Variable dual spout with 2 coffee spouts and 2 milk spouts

GIGA
Value
Protection

GIGA Value Protection

PROFESSIONAL

The flexible barista speciality coffee professional

With the power of 3 thermoblocks und 3 pumps, the machine prepares the full range of speciality coffees at the touch of a button. In professional catering, speed matters – and multiple heating and fluid systems deliver higher hot water output, up to 30 litres an hour. A large water tank and coffee grounds container allow for flexible and mobile use of the GIGA X9 Professional.

Technologies

The new professional barista steam lance froths milk to perfection in a matter of seconds. One touch of a button is all that's required to start the process.
The built-in sensor continuously monitors the milk temperature and triggers an automatic switch-off when the optimum temperature is reached. The power steam system and sophisticated nozzle technology guarantee professional quality milk foam every time.
As an ingenious feature, the air intake in the dual spout is electrically adjusted by a geared stepper motor. When you make a latte macchiato, the machine automatically dispenses hot milk followed by milk foam into the glass.
Two high-performance ceramic grinders, controlled by electronic motors, guarantee quick, precise, even and consistent grinding for many years to come.

Cleaning/Hygiene

As well as being easy to operate and programme, the machine is designed to be very easy to care for. The integrated rinsing, cleaning and descaling programmes reduce the effort involved to a minimum and guarantee TÜV-certified hygiene.

Customisable

With a wide selection of accessories including a cup warmer, milk cooler, coffee grounds disposal function set, drip drain set and interface for accounting systems, as well as an attractive range of storage and presentation units, it is possible to create a complete coffee solution tailored to your specific requirements.

GIGA Value Protection

GIGA customers can now enjoy an exclusive, new service concept that is fully in line with JURA's high quality standard. The 'comprehensive service package' guarantees the performance of the professional coffee machines and offers value protection for 25 months or 45 000 drink preparations. This includes, for example, two inspections after 9 and 18 months.

GIGA X9 Professional

SWISS MADE

Preparation times

frothed milk (500 ml)
2 min.

pot of coffee (600 ml)
3 min.

2 latte macchiati
1 min. 28 sec

2 cappuccini
1 min. 20 sec

2 caffè latte
1 min. 5 sec

2 café crème
1 min.

2 espressi
35 sec

2 ristretti
26 sec

hot water (200 ml)
28 sec

Areas of use

Ideal for permanent and variable locations, such as:

- Barista bars
- Cafés
- Coffee lounges
- Bistros
- Catering